

DOCKET ITEM #2 Special Use Permit #2009-0077 10 East Glebe Road – Chez Andree Restaurant

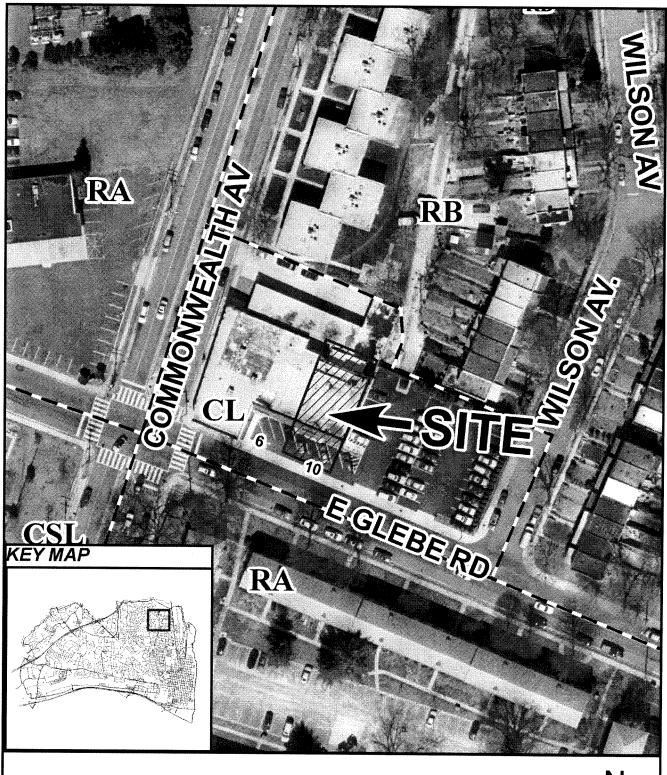
CONSENT AGENDA ITEM

If no one asks to speak about this case prior to the hearing, it will be approved without discussion as part of the Consent Agenda.

Application	G	eneral Data
Request: Consideration of a request to allow	Planning Commission Hearing:	February 2, 2010
outdoor seating to an existing grandfathered restaurant.	City Council Hearing:	February 20, 2010
Address: 10 East Glebe Road (Parcel Addresses: 2 East Glebe Road and 3508 Wilson Avenue)	Zone:	CL/Commercial Low
Applicant: Chez Andree, Inc.	Small Area Plan:	Potomac West

Staff Recommendation: APPROVAL subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.

Staff Reviewers: Nathan Randall nathan.randall@alexandriava.gov





SUP #2009-0077

02/02/10



I. DISCUSSION

REQUEST

The applicant, Chez Andree by Steven Lecureux, requests special use permit approval for the operation of outdoor dining at a grandfathered restaurant located at 10 East Glebe Road.

SITE DESCRIPTION

The subject site involves two lots of record. The first, which contains the restaurant building, has 121 feet of frontage on East Glebe Road, 100 feet of frontage on Commonwealth Avenue, and a total lot area of approximately 13,000 square feet. The second, containing the parking lot, has 129 feet of frontage on East Glebe Road, 100 feet of frontage on Wilson Avenue, and a total lot area of approximately 12,900 square feet.



The site is developed with a one story commercial building that houses the restaurant, a dry cleaning business, and the Arlandria Neighborhood Health Services clinic.

The surrounding area is occupied by mostly residential uses with some institutional or commercial uses. Immediately to the north is a storage garage on a separate lot owned by the applicant. To the north and west are residential townhouses and apartments. To the south is the Auburn Village residential condominium community and to the southeast are residential townhouses and a small commercial building. A church is located to the east.

BACKGROUND

The existing restaurant is grandfathered since it has existed prior to the establishment of Special Use Permit requirements for all restaurants. Records indicate the restaurant has operated since April 1964.

PROPOSAL

The applicant proposes to add an outdoor dining area to his 100-seat French restaurant. The outdoor dining will be located directly in front of the restaurant building and replace five of the angled parking spaces there. Additional sidewalk area will be built beyond the dining area to accommodate pedestrian access to the restaurant and the other commercial uses from the large parking lot to the east. A drawing of the proposed outdoor dining is included as part of the application. It shows a 380 square foot area, enclosed by a wrought iron fence enclosure, with a maroon awning covering the dining area. Additional particulars of the restaurant include:

SUP #2009-0077 10 East Glebe Road

Hours:

Indoor hours:

11am – 10 pm daily

Outdoor hours:

11am – 8 pm

Number of seats:

112 seats, including 12 outdoor seats.

Trash/litter:

Trash is collected twice a week by a dumpster service. The

applicant will place an additional trash can outside of the dining

area.

Alcohol:

Full alcohol service is provided; no off premise sales are

proposed.

Entertainment:

No entertainment is planned.

Deliveries:

Goods are delivered between 9:00 am and 1:00 pm daily; no additional deliveries will result from the outdoor seating.

PARKING

According to Section 8-200 (A)(8) of the Zoning Ordinance, a restaurant requires one parking space for every four seats. A restaurant with 112 seats will be required to provide 28 off-street parking spaces. In addition, 13 parking spaces are required for the dry cleaners and Arlandria Neighborhood Health Services clinic on the property. The parking on site, both in front of the restaurant and in the lot next door, totals 43 spaces, sufficient to meet the 41 space requirement.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CL zone. Section 4-103(M) allows a restaurant in the CL zone only with a special use permit, a requirement that extends to the intensification of a grandfathered restaurant.

The proposed use is consistent with the Potomac West Small Area Plan chapter of the Master Plan which designates the property for Commercial Low land use.

II. STAFF ANALYSIS

Staff strongly supports the applicant's proposal to add outdoor dining to this neighborhood restaurant that has been a fixture in the Potomac West area for a long time. The Small Business Zoning program adopted last year allows outdoor seating by administrative SUP approval along Mount Vernon Avenue in both Del Ray and Arlandria. In addition, there is an administrative outdoor dining program for King Street in Old Town. Neither applies at this Glebe Road location.

The proposed small outdoor seating area will add liveliness to the streetscape and provide an attractive gathering place for residents in the area. The restaurant does not seem to have created

a problem for nearby residents in the past, and the outdoor dining area, being quite small and set back from its neighbors, should not create impacts on adjoining areas. The restaurant site includes parking adequate for both indoor and outdoor seating areas, as well as for the adjacent businesses. Furthermore, the outdoor seating should attract pedestrians from nearby neighborhoods.

Standard conditions, including those now included in the administrative SUP standards for outdoor dining on Mount Vernon Avenue, have been included here for the restaurant and the outdoor dining. Those conditions include prohibitions on outdoor speakers, late night deliveries, and a requirement to police the area for litter. As to the hours of operation, greater hours than requested have been included in the conditions, for consistency with those on Mount Vernon Avenue, and to allow the applicant some flexibility. Because this is technically a new SUP use, a \$500 requirement to cover the general need for street trees and trash cans is also included.

Staff recommends approval of the special use permit.

III. RECOMMENDED CONDITIONS

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

- 1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
- 2. The hours of operation of the restaurant shall be limited to between 6:00am and 11:00pm Sunday through Thursday and between 6:00am and 12:00 midnight Friday and Saturday. (P&Z)
- 3. The maximum number of seats at the restaurant shall be 112. (P&Z)
- 4. The location and design of the outdoor seating area shall be substantially consistent with the plans submitted with the application for SUP approval.
- 5. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
- 6. No live entertainment shall be permitted either inside the restaurant or in the outdoor dining area. (P&Z)
- 7. No delivery service shall be available from the restaurant. (P&Z)
- 8. On-premises alcohol service is permitted, but no off-premises sales are allowed. (P&Z)
- 9. Meals ordered before the closing hour may be sold, but no new patrons may be admitted and no alcoholic beverages may be served after the closing hour and all patrons must leave by one hour after the closing hour. (P&Z)

- 10. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and on how to prevent underage sales of alcohol. (P&Z)
- 11. No food, beverages, or other material shall be stored outside. (P&Z)
- 12. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of those containers. (P&Z)
- 13. The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (P&Z)(T&ES)
- 14. Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (P&Z)(T&ES)
- 15. Outdoor seating areas shall not include advertising signage, including on umbrellas or awnings. (P&Z)
- 16. The outdoor dining area shall be cleared and washed at the close of each business day that it is in use. (P&Z)
- 17. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
- 18. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- 19. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- 20. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
- 21. The applicant shall contribute \$500 to the SUP Streetscape Improvement Fund for street trees and trash cans. Monetary contribution shall be submitted to the Department of Transportation & Environmental Services, Room 4130, 301 King Street prior to the

- issuance of the Special Use Permit Certificate. Reference SUP number and condition number on all correspondence. (T&ES, RP&CA)
- 22. The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and robbery readiness training for all employees. (Police)
- 23. Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
- 24. The existing vegetative screening along Wilson Avenue and the north property line shall be maintained to the satisfaction of P&Z and RPCA. (RP&CA)
- 25. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the director has received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

STAFF: Barbara Ross, Deputy Director, Department of Planning and Zoning; Nathan Randall, Urban Planner.

<u>Staff Note:</u> In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

IV. CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

- R-1 The applicant shall contribute \$500 to the SUP Streetscape Improvement Fund for street trees and trash cans. Monetary contribution shall be submitted to the Department of Transportation & Environmental Services, Room 4130, 301 King Street prior to the issuance of the Special Use Permit Certificate. Reference SUP number and condition number on all correspondence. (T&ES, RP&CA)
- R-2 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
- R-3 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- R-4 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
- R-5 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-6 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
- R-7 The applicant shall require its employees who drive to use off-street parking and provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
- C-1 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99).
 - In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of City Council approval. Contact the City's Recycling Program Coordinator at (703) 519-3486, or via e-mail at commercialrecycling@alexandriava.gov, for information about completing this form. (T&ES)

C-2 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)

Code Enforcement:

- C-1 The proposed space used for outdoor seating with tables must provide a minimum of 15 square feet per person.
- C- 2 Any configuration of outdoor seating shall comply with the following conditions:
 - Fire Dept. Connections must remain accessible not be blocked by tables or fixtures.
 - Daily Sweeping/washing of outdoor dining area is recommended to control rodent activity.
 - Fire Hydrants shall not be obstructed by tables, chairs or other fixtures.
 - The configuration of any outdoor seating shall not obstruct or diminish the required egress from the structure or any adjacent structures.
- C-3 Any increase in occupancy must be supported by the required number of restroom facilities within the structure in accordance with the USBC / International Plumbing Code.
- C-4 Any increase in occupancy will only be considered for the exterior of the structure and will not modify the approved interior approved occupant load. At no time shall any approved outdoor seating be incorporated inside due to foul weather or other situations.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- F-1 This facility is currently operating as Chez Andree under an Alexandria Health permit, issued to Chez Andree Inc.
- C-2 Food must be protected to the point of service for outdoor dining.
- C-3 If changes to the facility are to be done, five sets of plans must be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$ 200.00 fee for review of plans food facilities (Payable to City of Alexandria).
- C-4 Permits or approval must be obtained prior to use of the new areas.
- C-5 The facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions both indoors and at the outside dining areas.

- C-6 Certified Food Managers must be on duty during all hours of operation.
- C-7 Provide a menu or list of foods and equipment to be handled at this facility to the Health Department prior to opening.

Parks and Recreation:

- R-1 The existing vegetative screening along Wilson Avenue and the north property line shall be maintained to the satisfaction of P&Z and RPCA. (RP&CA)
- C-1 Property owner shall control weeds along public sidewalks, curb lines and within tree wells which are within 12 feet of the owners front property line. (City Ord. No. 2698, 6/12/82, Sec. 2; Ord. No. 2878, 11/12/83, Sec. 1)

Police Department:

- F-1 The Police Department has no objections to the request for outdoor dining.
- F-2 The applicant currently is allowed "on-premise" only alcohol sales. The Police Department has no objections to that extending to the outdoor dining.



APPLICATION

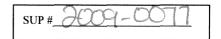
SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2009-0017

	ebe Road, Alex. Va 22305
.015.04 04 06 .0	015.040409
TAX MAP REFERENCE: .015.04 04 08	ZONE: CL
APPLICANT: Name: Chez Andree, Inc.	Steven Lecureux
Address: 10 East Glebe Road,	Alexandria, VA 22305
PROPOSED USE: Seating for	outdoor dinning
[THE UNDERSIGNED, hereby applies for a Special U Section 4-11-500 of the 1992 Zoning Ordinance of the City	
[]THE UNDERSIGNED, having obtained permission from City of Alexandria staff and Commission Members to visit, connected with the application.	
[]THE UNDERSIGNED, having obtained permission for City of Alexandria to post placard notice on the property for Section 4-1404(D)(7) of the 1992 Zoning Ordinance of the Control of the C	which this application is requested, pursuant to Article IV,
[]THE UNDERSIGNED, hereby attests that all of the surveys, drawings, etc., required to be furnished by the apknowledge and belief. The applicant is hereby notified that in support of this application and any specific oral represe this application will be binding on the applicant unless those binding or illustrative of general plans and intentions, subject 11-207(A)(10), of the 1992 Zoning Ordinance of the City of A	oplicant are true, correct and accurate to the best of their tany written materials, drawings or illustrations submitted intations made to the Director of Planning and Zoning on a materials or representations are clearly stated to be non-ect to substantial revision, pursuant to Article XI, Section
Steven Lecureux	ALM 2-11/5/09
Print Name of Applicant or Agent	Signature Date
10 East blebe Road	703 836-1404 703 836-2530 Telephone # Fax #
Mailing/Street Address	Telephone # Fax # Chezsteve 1@ Verizon.ne+
Alexandria, VA 22305 City and State Zip Code	Email address
ACTION-PLANNING COMMISSION:	DATE:
ACTION-CITY COUNCIL:	DATE:
	,



PROPERTY OWNER'S AUTHORIZATION
As the property owner of 10 East 6 lehe Read Alexandria, VA 22305
grant the applicant authorization to apply for the <u>Seating</u> for Outdoon dinning use as (use)
described in this application.
Name: ANDREE LECUREUX Please Print Address: 6/0/Edsall Road, Apt #908 Email: Alex. VA 22304 Signature: Andree Lecureus Date: 11/3/09
1. Floor Plan and Plot Plan. As a part of this application, the applicant is required to submit a floor plan and plot or site plan with the parking layout of the proposed use. The SUP application checklist lists the requirements of the floor and site plans. The Planning Director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. Required floor plan and plot/site plan attached.
[] Requesting a waiver. See attached written request.
The applicant is the (check one): [] Owner [] Contract Purchaser [] Lessee or [] Other: of the subject property.
State the name, address and percent of ownership of any person or entity owning an interest in the applicant or owner, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. Steven Lewrey 5904 Pratt Street, Alex Va 22310 50%
Laurence Mataut 1106 Little Magothy View, Annapolis, mo 50%



If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

 $\sqrt{\lambda}$ [] **Yes.** Provide proof of current City business license

[] No. The agent shall obtain a business license prior to filing application, if required by the City Code.

NARRATIVE DESCRIPTION

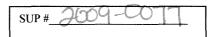
3. The applicant shall describe below the nature of the request **in detail** so that the Planning Commission and City Council can understand the nature of the operation and the use. The description should fully discuss the nature of the activity. (Attach additional sheets if necessary.)

We would like to request the Addition of outdoor seating

so that we may provide outdoor dinning for our restaurant.

If granted this will be an attractive addition to our restaurant and help us compete with other neighborhood restaurants. We propose to put it in front of the restaurant (on private property). It will be partly enclosed with AN AWNING overhead and surrounded by Railings.

It will have seating for 12 customers. We currently have 42 parking spaces or 10 customers. We currently have it to 47 parking spaces. The proposed use will increase it to 47 parking spaces. The proposed Seating will not effect deliveries or street access to our property. Our busiest time of the day will be early Evenings when we do not compete for parking with heath clinic next door. They will be closed for business at these hours.



USE CHARACTERISTICS

4.	The proposed special use permit request is for <i>(check one)</i> : [] a new use requiring a special use permit, [] an expansion or change to an existing use without a special use permit, [] an expansion or change to an existing use with a special use permit, [] other. Please describe:
5.	Please describe the capacity of the proposed use:
	A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).
	Lunch Shift 5-15 Additional Customers 11:00 pm - 4:00 pm Sun - S
	Dinner Shift 10-20 Additional Customers 4:00 - 8:00 pm Sun - Sa
	B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift). 1 additional Server per shift (Seasonal)
	- MODELLINE SEKOLIK SEK SHIFT (SEKSONO)
6.	Please describe the proposed hours and days of operation of the proposed use:
	Lunch Sunday they Suturday Hours: 11:00 am - 4:00 pm
	Dinner Sunday thru Saturday 4:00 pm - 10:00 pm
	- out door seating will not be Available after 8:00 pm
	for seating of new costomers
7.	Please describe any potential noise emanating from the proposed use.
	Describe the noise levels anticipated from all mechanical equipment and patrons.
	No noise level from equipment
	Customers conversations in outdoor dinning Area
	B. How will the noise be controlled?
	over hang - Awnings will help to reduce noise level

<u>if</u>	so they will be controlled thro venting and
<u>eo</u>	vip ment
Pleas	se provide information regarding trash and litter generated by the use.
A.	What type of trash and garbage will be generated by the use? (i.e. office paper, for wrappers)
	Restaurant use (bottles, can's, paper products)

B.	How much trash and garbage will be generated by the use? (i.e. # of bags or pour day or per week)
	1-2 bags of thansh pen day (2016s penday
	1 0 1 31
C.	How often will trash be collected?
	twice per week (mondays + thursdays)
	Dumpster service
D.	How will you prevent littering on the property, streets and nearby properties?
	Additional trash Car outside of dinning are
	Staff member of the restaurant to clean as
	Twice per day 10:00 Am + 4:00 pm ny hazardous materials, as defined by the state or federal government, be handled, sherated on the property?
	es. [L] No.

SUP#_	2009	-00	77	

11.		y organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing t, be handled, stored, or generated on the property?
	[] Ye	s. [/] No.
	If yes,	provide the name, monthly quantity, and specific disposal method below:
12.	What n	nethods are proposed to ensure the safety of nearby residents, employees and patrons?
	$\underline{\hspace{1cm}}$	rought iron Railings, ballards, additional Curbs
	4	planters
ALC	OHOL	SALES
13.		
	A.	Will the proposed use include the sale of beer, wine, or mixed drinks?
		[/] Yes [] No
		If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales.
		We will sell Alcohol in the outdoor dinning Area
		the same as in the current indoor Area
		No off premise sales.
		We will be selling beer, wine, and mixed drinks

SUP #_ 2009 - 0077

PARKING AND ACCESS REQUIREMENTS

14.

A.

Standard spaces	
Compact spaces	
Handicapped accessible spaces.	
Other.	
Planning and Zoning Staff Only	
Required number of spaces for use per Zoning Ordinance Section 8-200A	
Does the application meet the requirement? [] Yes [] No	
B. Where is required parking located? (check one) [] on-site [] off-site	
If the required parking will be located off-site, where will it be located?	
PLEASE NOTE: Pursuant to Section 8-200 (C) of the Zoning Ordinance, commercial and indimay provide off-site parking within 500 feet of the proposed use, provided that the off-site located on land zoned for commercial or industrial uses. All other uses must provide park except that off-street parking may be provided within 300 feet of the use with a special use per	parking is ing on-site,
C. If a reduction in the required parking is requested, pursuant to Section 8-100 (A of the Zoning Ordinance, complete the PARKING REDUCTION SUPPLAPPLICATION.	
[] Parking reduction requested; see attached supplemental form	
15. Please provide information regarding loading and unloading facilities for the use:	
A. How many loading spaces are available for the use?	
Planning and Zoning Staff Only	†
Required number of loading spaces for use per Zoning Ordinance Section 8-200	
Does the application meet the requirement?	
[]Yes []No	

How many parking spaces of each type are provided for the proposed use:

SUP#	2009	-05	

	B. Where are off-street loading facilities located? IN Front of Pestaurant.
	8 and 10 East 6lebe Road
	C. During what hours of the day do you expect loading/unloading operations to occur?
	Deliveries occur between 9:00 Am to 1:00 pm monday thru Frid
	There will be no Additional deliveries due to outside dir
	D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
	We have about 20 deliveries per week and
	Average About 4 perdag
16.	Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?
	There is adequate street access to property
SITE	E CHARACTERISTICS
17.	Will the proposed uses be located in an existing building? [] No
	Do you propose to construct an addition to the building? [] Yes [] No
	How large will the addition be? $\underline{380}$ square feet.
18.	What will the total area occupied by the proposed use be?
	3600 sq. ft. (existing) + 380 sq. ft. (addition if any) = 3980 sq. ft. (total)
19.	The proposed use is located in: <i>(check one)</i> [] a stand alone building
	[] a house located in a residential zone
	[] a warehouse [] a shopping center. Please provide name of the center:
	I lan effice building Discourse ideas of the Latt
	[Jother. Please describe: three unit tenant Strip center

Sup 2009-0077

October 19, 2009

Steven M. Lecureux 10 East Glebe Road Alexandria, VA 22305

To whom it may concern:

I, Steven M. Lecureux, am the owner of 3511 Commonwealth Avenue. I will provide five parking spaces for the sole use of Arlandria Health Clinic / Chez Andree Restaurant employees and staff. The property is adjunct to 2 and 10 East Glebe Road. If you have any questions you may reach me at (703) 549-6568 or (703) 836-1404.

Thank you

Steven M. Lecureux

owner 3511 Commonwealth Ave.

St. M. 2-

tax Map Peterence # .015.04 04 09

SUP#	2009-0077	
	•	



APPLICATION

RESTAURANT

All applicants requesting a Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.

How many seats are proposed?
Indoors: 100 Outdoors: 12 Total number proposed: 1/2
Will the restaurant offer any of the following?
Alcoholic beverages (SUP only)YesNo
Beer and wine — on-premises Yes No
Beer and wine — off-premises Yes No
Please describe the type of food that will be served: Country French Bistro fare - fine dinning
The restaurant will offer the following service (check items that apply):
table service bar carry-out delivery
If delivery service is proposed, how many vehicles do you anticipate?
Will delivery drivers use their own vehicles? Yes No
Where will delivery vehicles be parked when not in use?
Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video ganYesNo

Par	king impacts. Please answer the following:
1.	What percent of patron parking can be accommodated off-street? (check one)
	100%
	75-99%
	50-74%
	1-49%
	No parking can be accommodated off-street
2.	What percentage of employees who drive can be accommodated off the street at least in the evenings and
	on weekends? (check one)
	All
	75-99%
	50-74%
	None
3.	What is the estimated peak evening impact upon neighborhoods? (check one)
	No parking impact predicted
	Less than 20 additional cars in neighborhood
	20-40 additional cars
	More than 40 additional cars
	which indicates those steps it will take to eliminate litter generated by sales in that restaurant.
1.	Chol Consumption and Late Night Hours. Please fill in the following information.
١.	Maximum number of patrons shall be determined by adding the following:
	# 19 Maximum number of patron dining seats + Maximum number of patron bar seats
	+O Maximum number of standing patrons =(12 Maximum number of patrons
2.	Maximum number of employees by hour at any one time
-	Waximum number of employees by flour at any one time
3.	Hours of operation. Closing time means when the restaurant is empty of patrons (check one)
	Closing by 8:00 PM
	Closing after 8:00 PM but by 10:00 PM
	Closing after 10:00 PM but by Midnight
	Closing after Midnight
4.	Alcohol Consumption (check one)
	High ratio of alcohol to food
	Balance between alcohol and food
	Low ratio of alcohol to food

